



IN WOMAN'S BEHALF.

WOMEN IN ART.

Always a Good Opening for Girls Who Have the Ability and Energy.

In the rush toward things artistic today, too many persons untrained for the career adopt the profession of an artist, with a light heart; that, as years roll on, too often grows to be a very heavy one. Before deciding whether one's taste for dabbling in paint or plaster is likely to outlast the necessary drudgery of the first years of study, it is well to be quite sure that not only the will but the power is there. Usually the first efforts of a girl, who shows some knack of handling brush or pencil, are greeted with a chorus of praise; those who know better withhold the sharp criticism the practice attempts deserve; while those who do not know in advance that with such genius it would be a shame to remain content with mere common-place pursuits. So the victim to circumstances listens greedily to prophecies of future fame and fortune, and decides to become another Rosa Bonheur. In rare cases the decision is right, and both the individual and the world gain thereby. But in the large majority of failures one wishes that some kindly friend could have stayed the waste of time and energy by telling the truth in time.

To decide whether a clever girl has or has not the talent—without which success is impossible, or at best, dishonorable—is not easy. If she turns to friends and acquaintances, their politeness forbids plain speaking; if she approaches a local teacher, the chances are that the natural eagerness to secure another pupil makes him discern hidden talent where otherwise he would fail to find it. Nor is it easier to obtain valuable advice from a stranger; it is a serious responsibility to stay the career of one who may be great some day, and so, mindful of the responsibility, unappreciated genius, we all shrink from saying—"You have no shadow of a chance of eminence as an artist; abandon the attempt wholly."

To begin, with this is no royal road to art; genius alone can not paint a great picture. Knowledge of drawing and anatomy; skill in technique, in brush-work and the laying on of color are all gained only by hard and serious study. To copy good paintings is a help, but nothing replaces the teacher. A serious objection to many art schools is that the level of the class is lowered to avoid showing the utter incompetence of the worst. The first steps are made too easy, and when a spurious facility is gained, the young miss (or master) sallies out to conquer the world. Possibly a dealer buys a few sketches; personal friends offer small commissions; and the student's head is turned. Ignorant of her own want of knowledge, the deepest of all ignorance—she paints daintily that defy every law of art, but attract a certain class of admirers; and so, content with her beginning, goes on to find a younger novice forestalling her, and the appreciation of those worth having, lost forever.

What has been called a "divine discontent" is at once the artist's sorrow and strength. The ideal aimed at must always be far ahead of the result; satisfaction, beyond a certain point, with one's finished work is the deadliest indication of all. If before a great painting a young artist secretly feels she could paint as well, in one case out of a million she may be right; but in the others it is a dead certainty that both the humility of real genius and the talent then call genius, there are other secondary qualities that must be hers who would succeed in art. Of these, a power of steady application, a keen observance of natural facts, a love of nature, and real delight in color and the beauty of things seen as well as things painted, are among the most important; but energy, patience and study can alone make them fruitful.

Difficult as it is to ascertain whether a beginner has solid reason to hope for success, there are a few rough and ready tests that, if unflinchingly applied, would weed out the most hopeless incapables. Note first whether the would-be artist is clever at copying, or tries to invent her pictures. If her sketches are full of every technical fault and yet show honest attempts to draw or paint what she sees, there is room for hope. If, however, her pictures are all mere copies of the work of other artists, though done ever so well, they prove nothing; beyond the lower faculty of imitation, that is only a small part of the equipment of an artist.

Such an one may go to nature and yet paint her scenes after a previously learned formula. If all her sketches—gray days or sunny days, autumn or spring—have a similar chromo-like coloring, it is proof positive that the vision of the real artist has been denied her. The choice of subjects is another test. A real artist makes everything paintable; the most unpromising scene has its rare moments of beauty, and, like the smile on a homely face, may be lovely at times. The amateur is always trying to make pictures; the real artist is satisfied with half a dozen rough sketches. If she grasps the essentials of the fact she wishes to render, the study needed is not to be put away with the easel and palette at the art school, but continued always; jotting down stray memoranda in pencil or color, noting the effects of atmosphere and color under every condition. That a course of tuition at a good school of art is essential to success, goes without saying. In default of working in the studio of a first-rate painter—almost impossible in this country—it is the only way. If, after this, some years of study at Paris or Munich is not within reach, it should be made so, for the energy that overcomes the apparently impossible, is, in itself, not far off genius.

Suppose after every effort to gauge her capability, the beginner feels justified in accepting the risks and toils of a professional career; then, if she is wise, she will at the same time prepare for non-success, although she strains every effort to deserve it, for even granting absolute genius, commercial prosperity does not necessarily accompany it. The highest prices rarely fall to the best painters; we might say, during their lives, never, were it not that fortunately a few instances to the contrary have existed and still exist. Therefore, it will be wise for her to study the marketable every-day branches of art, that an income may be always in her power, even if her best pictures fail to sell. The importance of this can hardly be overestimated. To become a teacher is the enforced alternative of almost every failure as an artist. Yet to teach well re-

quires as much talent as to paint well. Not that every good instructor must be able to paint as well as she teaches; but she must have the appreciation of good work, and the unerring certainty of critical insight that is at least half the qualification for a good artist. Apart from the question whether it is honest to be paid for imparting knowledge to others that the so-called teacher lacks herself; it is certain that an incapable instructor is not likely to turn out capable pupils.

But if the art of design be studied thoroughly, and one of the many technical crafts that belong to the art mastered at the same time, then, with a permanent source of livelihood secured, the chances of the future may be faced. Every day sees a wider market for industrial art; girls who can paint flowers or sketch a more or less commonplace landscape, are here in thousands. Nobody wants such work. The prices paid by wholesale dealers for "hand-painted" trifles are an insult to those who are competent to accept them. But the capable designers are few; the girls who can invent a workable pattern for a carpet or wall paper, who can create a bold and striking design for a bill poster, who can master the technicalities of etching or lithography, or make effective illustrations for a trade catalogue or an advertising circular, are not likely to become burdens on their friends.

High art is a noble aim; but the true artist is less degraded by accepting payment for a pattern for a floor cloth or the hand bill for a patent medicine seller, than by receiving alms from friends who buy, otherwise unsaleable pictures, out of pure charity. It may be that the art student has no feeling for design and is incapable of producing the simplest original pattern. Then let her essay portraiture and try if she can catch a "speaking likeness," here, even if commissions fail, her skill will make her valuable to photographers to finish their enlargements in crayons or colors. In short, the advice sums itself up in one sentence—be practical! The world does not want more than a limited number of pictures, but for patterns, illustrations and such things, the demand is unlimited. The rapid growth of photographic processes may have injured fatally the art of wood-cutting, steel engraving and many of the finer arts; but it has increased the need for pictures. Every day sees more use of illustrations, more effort to produce new decorations and new shapes in all manufactured articles. The art student who aspires to paint masterpieces the world shall accept with acclamation, should determine at the same time that her well-meant ambition fail, she will at least have a trade to fall back upon; art would not suffer thereby, and the artist would escape the degradation of failure that sours the aging years of so many who set out so gallantly to conquer their supreme heights. Above all, let her eschew the so-called art-work of the amateur. More or less idle, people may decorate tumbourines, milking-stools and bric-a-brac generally, with more or less well-painted studies of flowers, but between such things and real art of the humblest sort, an impassable gulf is fixed; that once the true mission of the artist is undertaken, may never be retraced without peril.—Gleason White, in Ladies' Home Journal.

Education of Women in Prussia.
Countess Maria von Linden has just passed the abstrusest examination at a local gymnasium. This examination is the test on leaving school which entitles the successful candidates in the above-named establishments to be admitted to the higher study of natural sciences, mathematics and modern languages, and in a classical gymnasium to proceed to the university. The advocates of women's higher education in Berlin held a meeting recently, when it was resolved to petition the Prussian lower house for the fifth time for the admission of women as students at the universities. It was pointed out that in England and America women did not obtain these privileges till after a great and long struggle, so that there was no need for despair of ultimate success in the same direction in Germany.

Tribute to Splinters.
Mrs. Mary A. Livermore lately spoke in Boston of "The Woman Who Is Not Married." She said: "This world would not be what it is to-day were it not for the work of unmarried women who have gone into hospitals and prisons and among disease and sorrow and suffering, laboring for love with the spirit of Christ. Every woman's heart thrills when she calls the roll: Harriet Martineau, the great pioneer of the higher education of women, leaving behind her a literature of honor, moral, high ethics; Sarah Martin, who came before Elizabeth Fry in prison work; Florence Nightingale, the pioneer of sanitary work in war; the Cary sisters, Abby May, Frances Power Cobbe and Harriet Hosmer. The world is glorified by its unmarried women and filled with their good deeds."

NOTES FOR THE WOMEN.
ABOUT 8,500 women are employed in the British post office, or one to every eight men employed.

NOTES FOR FARMERS.
AFTER the holidays are well over the market for incubator chicks keeps being.

NOTES FOR FARMERS.
A DOZEN hens well cared for will lay more eggs than a large flock that is compelled to crowd and struggle for shelter and food. Hens need extra attention during the winter to induce them to lay.

NOTES FOR FARMERS.
IT is the casine left in the butter that causes it to sour and spoil. Remove all of the casine and pure butter will keep sweet and fresh indefinitely, if protected from the air.—Jersey Bulletin.

NOTES FOR FARMERS.
SHEEP are only hardy when they are not exposed to storms and dampness. Cold dry weather will do the flock no harm, but they require shelter and dry floors, especially during northeast storms.

NOTES FOR FARMERS.
WOMEN are largely employed in the telegraph and telephone service of Paris and London. They are required to pass a competitive examination, must be between the ages of eighteen and twenty-five, and measure at least four feet ten inches in height.

AGRICULTURAL HINTS.

CHEAP TOOL SHED.

Build One and You Will Save Both Time and Money.

Few farmers stop to consider the loss in value of machinery, caused by the implements being left out in the big shed with a leaky roof, in which most western farmers store their tools, or the amount of time and expense required each year to repair and put them in order, to say nothing of the fret, worry and loss caused by the rotted and decayed portions giving out just when the machines are most needed; when their use is worth dollars an hour; and when the work ought not to stop a minute. But it is just when this strain is put upon them that they give way. The only remedy is to so protect them that all parts will remain strong, or to repair them in the season when they are not in use. Almost everyone can recall the spending of hours in "tinkering" or repairing the harrow, mower, hay rake, cultivator, etc., or taking them to have the necessary repairs made, and waiting his turn among others who have also neglected their tools. He can doubtless remember in what haste he was to have the repairing finished and to get the machines to work again, for not only were the weeds growing or the grain ripening, but the hands were idle.



A CHEAP CONVENIENT TOOL SHED.

or doing what might be as well done on a rainy day. Perhaps the only damage apparent was the rusting of the plow or cultivator shovels, but hours of work and the exhaustion of much patience are required to remove the rust. All these things might be avoided by using a little care and forethought. The losses each year through these various channels would pay heavy interest on a shed large enough to hold every implement on the place, including wagons, buggies, etc. Our illustration represents one, the frame of which consists of poles set in the ground at the corners, and at intervals along the sides and through the center. The doorways are about seven feet wide and allow a harrow or on its trucks to pass through. All large heavy machinery only used occasionally is stored in the ends; small, light machines are stood up about the sides or put up overhead on the cross ties, and the wagons and buggies occupy the central portion, where they may be readily got at. The shed is about 26 feet square and 12 feet high. The roof and sides are covered with plain dressed lumber, if slightly cheaper in the former being battened to make it water tight. Any ingenious farmer can construct it, and his machines will last much longer and do better work than can be got out of them when they are left out of doors.—Orange Judd Farmer.

STREAKS IN BUTTER.
Improper Management is to Blame for Their Appearance.
Two very prolific causes for streaky butter are found in improper management. If the butter comes soft, and is collected into a mass, as it is very liable to be (and not in granular form) if the cream is churned at too high temperature, the buttermilk becomes incorporated through the lump, and it is impossible to remove it by washing; this will inevitably produce streaks that no after working will remedy. Says Stuart's Agriculturist. Gaseous and albuminous substances butter can only be got rid of by thorough and judicious washing. The time to do this is when the granules are about the size of grains of corn or less. When this condition arrives the buttermilk must be drained off and washing of the butter should be continued until the water comes off clear and uncolored by the buttermilk. Twice is generally sufficient. Again, streaky butter frequently results from an irregular distribution of the salt and too hurried packing after the salt is added. Butter should lie ten or twelve hours after slight working to distribute the salt throughout the mass, then it should be reworked to expel the water produced by the dissolving salt, and with this will disappear the cause of the streaks through butter. The process of working, if by ladle, should be by pressure, to squeeze out the water, and not by a sliding action of the paddle, as this breaks the "grain" and damages the quality. To make good butter, the cream should be carefully ripened and not made too sour. A slight acidity is the best. The churning must be done at the right temperature, and stopped as soon as the butter forms into globules. Temperature must be regulated according to the season; in winter sixty-two to sixty-five degrees is about right, while in summer fifty-eight to sixty-two is better.

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Two very prolific causes for streaky butter are found in improper management. If the butter comes soft, and is collected into a mass, as it is very liable to be (and not in granular form) if the cream is churned at too high temperature, the buttermilk becomes incorporated through the lump, and it is impossible to remove it by washing; this will inevitably produce streaks that no after working will remedy. Says Stuart's Agriculturist. Gaseous and albuminous substances butter can only be got rid of by thorough and judicious washing. The time to do this is when the granules are about the size of grains of corn or less. When this condition arrives the buttermilk must be drained off and washing of the butter should be continued until the water comes off clear and uncolored by the buttermilk. Twice is generally sufficient. Again, streaky butter frequently results from an irregular distribution of the salt and too hurried packing after the salt is added. Butter should lie ten or twelve hours after slight working to distribute the salt throughout the mass, then it should be reworked to expel the water produced by the dissolving salt, and with this will disappear the cause of the streaks through butter. The process of working, if by ladle, should be by pressure, to squeeze out the water, and not by a sliding action of the paddle, as this breaks the "grain" and damages the quality. To make good butter, the cream should be carefully ripened and not made too sour. A slight acidity is the best. The churning must be done at the right temperature, and stopped as soon as the butter forms into globules. Temperature must be regulated according to the season; in winter sixty-two to sixty-five degrees is about right, while in summer fifty-eight to sixty-two is better.

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